

METHOD FOR THE PRODUCTION OF NATURAL BOTANICAL EXTRACTS

ABSTRACT

Methods for producing natural botanical extracts, such as natural vanilla extracts and natural cocoa extracts, with low processing times and high efficiencies are provided. The methods include a high temperature extraction step and, optionally, an enzymatic treatment step. The natural vanilla extracts or other botanical extracts produced by the methods may provide the same degree of flavoring at lower concentrations than conventionally produced natural extracts.